



# Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes  
that are Easy & Nutritious!*  
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## Veggie Potato Salad

Serves 8 (1 cup servings)

### Ingredients:

1/2 tsp. salt	2 Tbsp. yellow mustard
2.5 pounds Russet potatoes	2 Tbsp. Dijon mustard
3 large eggs	2 Tbsp. relish
1 cups celery, chopped	1/8 tsp. black pepper
1/2 cup onions, diced	
1 cup cauliflower puree* (store-bought example: Wegman's Cauliflower Puree)	

### Directions:

1. Prepare the potatoes and cut into 1/2-inch cubes and place the cut potatoes in a bowl of cold water.
2. Fill stockpot with water and salt. Bring to a boil. Then add the potatoes and boil for 10 – 12 minutes, until the potatoes are tender. Remove the potatoes and transfer to a baking sheet to cool (do not remove the water)
3. To the stockpot, add the eggs, cover and cook for 15 minutes. Remove the eggs and run under cool water. Once cooled, peel the eggs and dice.
4. In a large mixing bowl combine the potatoes, eggs, celery, onion, cauliflower puree, mustards, and relish. Season with cracked black pepper and chill at least 30 minutes or more in the refrigerator.

### \*DIY Cauliflower Puree Makes 4 cups

### Ingredients:

10 cups water	2 tsp. salt, divided
1/3 cup lemon juice	1 cauliflower (about 3 lbs), trimmed, cored, cut into florets

### Directions:

1. Heat water, lemon juice, and 1 teaspoon of the salt in large pot on high. Bring to boil and then add cauliflower. Return to simmer and reduce heat low, simmer for 15 – 20 minutes, until tender. Transfer cauliflower to colander and reserve 1/4 cup cooking water.
2. Working in batches, to a blender add 2 tablespoons of the reserved cooking water, half the cauliflower, and 1/2 tsp salt to blender; puree until smooth. The repeat.
3. Use the cauliflower puree in recipes like salads, sauces, and soups. Store extra in an air tight container and refrigerate or freeze.